

DINNER

ETTIE'S CHOICE

Let us feed you

\$65 per person, shared courses

House-marinated olives	8
Natural Blackman Bay oyster	4.5 each
Cured kingfish, cucumber, buttermilk	22
Salami, grissini	10
Chicken liver parfait, lavosh	14
Country terrine with green tomato chutney	16
Fried school prawns, aioli, lemon	14
Brussels sprouts, preserved lemon yogurt, Aleppo pepper	16
Beetroot, Roquefort, hazelnut, quinoa	16
Mussels, tomato, chilli, fennel	22
Rannoch Quail, cauliflower, lentils	25
Pumpkin and ricotta cannelloni	26
Pappardelle, beef ragu	28
Steak frites 250g grass-fed Tasmanian porterhouse	38
<i>Choice of café de paris butter or garlic and parsley butter</i>	
Slow-roasted lamb shoulder, seasonal garnishes, accompaniments	75
<i>for 2 people, please allow 30 minutes</i>	

Sides

Spiced potatoes, aioli	9
Celeriac remoulade, toasted hazelnuts	9
Cos, anchovy, Grana Padano	9
Mixed leaf salad	7

Dessert

Panna cotta, strawberries, rhubarb	13
Lovage cake, blueberries, buttermilk sorbet	13
Chocolate cake, malt cream	13
Salted caramel	2 each

Cheese – 60g piece, lavosh, prune paste 15 each

Le Secret de Compostelle – goat's, semi-hard, Spa	
Van Der Heiden Gouda – cow's, hard, Hol	
Quicke's Cheddar – goat's, hard, Eng	
Le Dauphin Double Creme – cow's, soft, Fra	
Bleu d'Auvergne – cow's, blue, Fra	